

RADIO CALL SIGN

CARNIVAL VICTORY

01/28/01

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS - 01/28/01

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
RESPONSIBLE
FOR
CORRECTION

CORRECTIVE ACTION

#	REFER NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
1	*25	Wiping cloths at the waiter stations were stored in standing or soapy water between uses.				F&B MGR.	Corrected cleaning procedures reinforced
2	*36	Several of the heat lamps in the various hot display cases were not shielded or shatter proof bulbs.				F&B MGR.	Corrected
3	16	Undercooked animal foods were served by request and no consumer advisory was in place.					Hotel Operations to provide advisory.
4	*21	Entry doors 9.25 and 9.28 to pantry starboard forward and port had open channels where the locking pins extend.					Work in progress
5	16	<u>Grand Buffet</u> Sliced ham and cheese on the cold section was on display at 45°F.				F&B MGR.	Procedures for monitoring food temperature reinforced
6	*21	<u>Beverage Station Starboard</u> The interior front cover of the juice dispenser was difficult to access and clean, request shield from the supplier.					Problem addressed with shore side technicians
7	*22	<u>Dish Wash</u> The upper spray arm nozzles were fully or partially clogged in both the rinse and final rinse chambers of the flight type conveyor dish wash machine.				F&B MGR.	Corrected
8	*06	<u>Potable Water</u> There was no record of the most recent microbiological report from each port where the ship bunkered potable water.				ST/ CAPT	Environmental Health and Safety to follow-up.
9	03	The free chlorine residual of the potable water bunkered into 2 tanks was 0.25 ppm. The tanks were batch chlorinated to over 2 ppm during the inspection.				CH. ENG	Corrected
10	*08	The analyzer/recorder values for the bunker chlorination of potable water were calibrated using total chlorine reagent and the mutual tests were made using total chlorine reagent.				CH. ENG	Corrected
11	*08	Free residual chlorine tests were not made, at least once every 4 hours during onboard production of potable water				CH. ENG	Corrected
12	*08	There was no notation that potable water tanks were disinfected every 2 years.				ST. CAPT	Corrected
13	*06	Hour random samples of potable water from the ships distribution system were not collected monthly and analyzed for the presence of E. Coli Bacteria.				CH. ENG	Environmental Health and Safety to follow-up

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14	*08	The test records for the reduced pressure assembly backflow preventer did not include the pressure differences on both sides of the valves.				CH. ENG	Marine Operations to provide procedures.
15	*10	There was no written feral accident response procedure for the pools or spas, no shepherd's hook was provided or flotation device for the slide, main and aft pools, no anti-vortex drain cover on the kids pool, and the spa warning signs did not specify particularly susceptible people such as those who are immunocompromised.				ST.CAP H/K MGR	Hotel Operations to provide procedures.
16	*10	<u>Spa</u> The free residual halogen was not increased to 10ppm and circulated for at least on hour as part of the daily shock treatment.				CH. ENG	Working on procedures. GFR repair # 200-418
17	*40	Integrated Pest Management (IPM) There was no written IPM plan, no set periodic monitoring inspections or pest sighting logs, and no training record for the pest application.				ST.CAPT OFFICE	Working on temporary procedure. Office to standardize the IPM plan and training record for pest application.
18	*41	<u>Laundry</u> Dirty cabin linens were transported to washing and to dryers after cleaning in the same laundry cart.				H/K MGR	Additional carts on order for full implementation
19	*02	<u>Medical</u> The gastrointestinal illness log onboard backed some of the data elements from the VSP standardized log. There was no separate inventory of anti-diarrhea medications sold or dispensed, and no self-administered questionnaire completed by ill passengers or crew.				DOCTOR	New logs implemented 01/29/01
20	16	<u>Lido</u> A full tray of cooked chicken was stored on an undercounter shelf with a food temperature of 100°F and a full tray of partially cooked hamburger patties were stored on the conveyor oven ledge with food temperatures of 120° F.				F&B MGR.	Correct food handling procedures reinforced. Personnel have been retrained.
21	17	16 trays (15 patties/tray) of frozen hamburger patties were stocked on the counter around and beneath the conveyor oven to thaw.				F&B MGR.	Correct food handling procedures reinforced. Personnel have been retrained.
22	16	The internal temperature of the hamburger patties ranged from 42-50°F and the surface temperature was 50-70°F.				F&B MGR.	Correct food handling procedures reinforced. Personnel have been retrained.
23	*29	A large garbage can was positioned in front of the only hand wash station in the grill while one worker was organizing and cooking food.				F&B MGR.	Corrected

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24	16	<u>Pizzeria</u> Approximately 100 cheese topped pizzas were stored on trolleys at room temperature to proof and await cooking for up to one hour. The topping temperature was 55-65°F.				F&B MGR.	Correct food handling procedures have been reinforced
25/26	26	<u>Main Galley Pot Wash</u> Several previously cleaned sheet pans were found soiled with food residual greases.				F&B MGR.	Cleaning personnel have been made aware of proper cleaning procedures.
27	37	<u>Main Galley Forward Dish wash Area</u> Condensation was collected on the exhaust vent in the clean area where glass were removed from the dish wash/glass wash machine.				CH. ENG	Outstanding guarantee claim – to be investigated.
28	28	<u>Main Galley</u> Previously cleaned plastic bins and soiled pots were stored on a single glass rack on the deck. Recommend using deck stands to get at least 15 centimeter (6 Inch) off deck. <u>Note: Main Galley Hot Holding Temperatures</u> All hot PHF (potentially hazardous foods) were at the proper temperature.)				F&B MGR.	Corrected
29	*33	<u>Main Galley Transition to Dining room</u> The carpeting in the revolving doors for both dining rooms was damaged and soiled.				ST. CAPT.	Carpet has been replaced
30	*22	<u>Bars General</u> Ensure that data plates for the glass wash machines are installed indicating proper operating parameters.				F&B MGR.	Corrected
31	*31	<u>Child Activity Center</u> There were two spray bottles used for cleaning hard toys and other surfaces that were not labeled. (these items were under lock and key.)				YOUTH DIRECTOR	Corrected
32	*41	<u>Child Activity Center</u> There was no written guidance on symptoms of common childhood infectious illnesses or exclusion policy for ill children.				YOUTH DIRECTOR	Hotel Operations to provide procedures.

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33	*	Sample exclusion policy, diaper changing procedure, disinfection of toys, fecal accident plan, and microbiological testing options for drinking water were provided to the staff.					Procedures are being worked on
34	*34	<u>Juice Bar</u> There was a leak in the plumbing connection to the soap dispenser, handwash sink.				F&B MGR.	Corrected during Inspection
35	*30	<u>Provisions</u> The toilet in the provision area did not have a sign stating 'wash hands after using toilet.'				F&B MGR.	Corrected
36	*38	<u>Provisions Dry Store</u> There were two brooms stored in an area not designated for maintenance tools. Cone broom was underneath a deck stand used for storage of dry goods.				F&B MGR.	Corrected during Inspection
37	26	<u>Provisions Fish Prep Room</u> Numerous previously cleaned plastic bins were stored in a freezer before being air dried. Many of these bins were soiled with food residue.				F&B MGR.	Cleaning personnel have been made aware of proper cleaning procedures
38	28	<u>Provisions</u> Kegs of beer, and wine bottles were stored on the deck. Also glass racks were being used for deck stored in the fresh fruit walk-in.				F&B MGR.	Corrected
39	*19	<u>Provisions</u> Wooden pallets were found on their ends leaning against food prep tables.				F&B MGR.	Corrected
40	28	<u>Dining Room</u> Atlantic/pacific dining rooms had bun warmers that were stored on glass racks (awaiting wheels)				F&B MGR.	Item removed from the dining rooms and stored in the marshalling area. Awaiting spare parts.
41/ 42	16/*20	<u>Crew mess</u> Three plastic containers of watermelon were out of temperature in a cold holding unit. The temperature measurements were 52, 57 and 55°F. the refrigeration unit was Registering 60°F.				F&B MGR.	Corrected. Proper food handling procedures reinforced

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43	16	<u>Officer Mess</u> The tray of watermelon on the buffet line measured 53°F. also the back up melon was measured at 50°F.				F&B MGR.	Corrected